WHAT IS CLAIMED IS:

1. A triple bottom structure of a cooking utensil, comprising:

5   a main body forming the interior of the cooking utensil for containing food;

a stiffening plate attached to an entire bottom surface of the main body so as to be extended to the edge of a side surface of the main body, and provided with a plurality of

10   through holes formed therethrough; and

a heat transfer plate interposed between a bottom surface of the main body and the bottom surface of the stiffening plate for transferring heat from the outside to the inside of the cooking utensil,

15   wherein the heat transfer plate and the main body are pressed against each other and then attached to each other so that the heat transfer plate is partially inserted into the through holes.

20   2. The triple bottom structure as set forth in claim 1, wherein the parts of the heat transfer plate exposed to the outside via the through holes are at the same level as the bottom surface of the stiffening plate.

25   3. A method for manufacturing a triple bottom structure

15

of a cooking utensil, comprising the steps of;

(a) cutting and processing a main body and a heat transfer plate of the cooking utensil;

(b) piercing a stiffening plate of the cooking utensil so that a plurality of through holes are formed through the stiffening plate;

(c) sequentially attaching and welding the main body, the heat transfer plate and the stiffening plate;

(d) pressing the main body, the heat transfer plate and the stiffening plate under designated temperature and pressure; and

(e) annealing the cooking utensil at room temperature.

4. The method as set forth in claim 3, wherein in the step (d) the heat transfer plate is softened and inserted into the through holes of the stiffening plate.

5. The method as set forth in claim 3, wherein in the step (d) the main body, the heat transfer plate and the stiffening plate are heated to a temperature range of 400℃ to 500℃, and pressed at a pressure of 1,000 ton/cm to 1,300 ton/cm.